



This summer I haven't used the shiso from my garden nearly enough.

What was I saving it for?

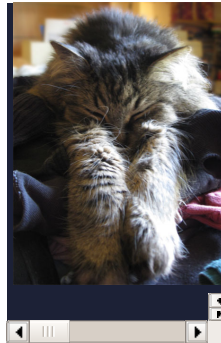
Remember the scene in Edith Wharton's *Ethan Frome* when Zeena had gone away overnight leaving Ethan and Mattie alone in the house with her cat. Mattie put a red ribbon in her hair, and carefully set the supper table for Ethan with festive treats and colorful serving dishes. Though they never touch, the atmosphere of illicit romantic tension was palpable until Zeena's cat jumped onto the table. Zeena's red pickle dish shattered and Mattie cried, "It was a wedding present don't you remember? It came all the way from Philadelphia, from Zeena's aunt that married a minister." Zeena had insisted that the red dish remain unused. The evening was shattered, and the dish becomes a symbolic of the sexual and emotional deadness of Ethan's and Zeena's marriage...

What was she saving it for?



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Chat with Tess



Tess on Japanese Stuffed Salmon



Tess on Japanese Pan-Fried Beef with...



A Wonkey Donkey on Japanese Pan-Fried Beef with...



A Wonkey Donkey on Japanese Stuffed Salmon



Tess on Spaghetti with Shiso and ...



Cooking in Mexico on Spaghetti with Shiso and ...



Tess on Autumn Chicken and Chestn...



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Tess on Autumn Chicken and Chestn...

Spaghetti with Shiso and Umeboshi

Poulet aux Coings

Eat-a-Lot-Wakame Soup

Autumn Chicken and Chestnuts

The Rabbit in the Moon

Tsukimi: Moon Viewing

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Japanese Stuffed Salmon

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Soups



Shiromono Thick soups.



Well, really, me not using the shiso in the garden is not so dramatic. It's more like the guest towels no one is allowed to use: when I see those obviously fancy towels I never know whether to dry my hands on one, or what to do with it if I did. And those soaps molded into shells and shapes; does anyone ever use them? What are they being saved for?

Over the weekend, frost was predicted in low-lying areas so I decided it was *now or never* to use shiso. I was on my own and cooking for one means doing simple things. This is not so much a recipe as tossing stuff toward the stove, but the result is good enough to serve to a lover, on colorful dishes...

(just make sure the cats are locked out of the dining room)



Spaghetti with Shiso and Umeboshi

*Tess's not quite a recipe
serves 1*

- 2 -3 cloves of garlic, grated finely
- 2 - 3 Tablespoons butter
(hey, you have to get your dairy!)
- a good bunch of shiso, chiffonaded
- a few small shiso leaves for garnish
- an umeboshi or two
- a couple of small tomatoes from the garden, cut into wedges
- a couple of Tablespoons grated cheese
(it's all I had in the fridge, and it was too dry to get much from it—it might have been Parmesan—I always save those hard rinds because I read somewhere that they can be added to soups or sauces to add extra flavor (haven't tried it yet: keep forgetting about them)
- thin spaghetti, angel hair pasta, capellini, or your favorite pasta shape

Heat a small skillet, melt the butter. You could let the butter brown if you like a little bit of nuttiness; careful—do not let it burn! Sauté the garlic—again, do not let it burn. Boil the pasta al denté and drain, reserving a few Tablespoons of the water. In a pretty bowl, toss the pasta with the garlic butter and shiso. Pour the pasta water over the spaghetti. Sprinkle the grated cheese on top and garnish with the small whole shiso leaves, tomatoes and umeboshi.

Filed under: [Japanese Food](#), [Noodles](#), [Western Influenced food](#) | [4 Comments](#)
Tags: [shiso](#), [wafu spaghetti](#), [preserve shiso](#)



Suimono
Clear soups.

Grilling and Pan Frying



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Dry heat.



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One Pot Cooking



Nabemono
Hot-pots.

Rice



Gohanmono
Cooking rice.



Sushi
Vinegared rice.

Noodles



Menrui
Noodles in Japanese.



Gyoza
Japanese dumplings.



Harusame
Noodles
Bean or potato starch.



Ramen
Chuka soba.



Soba
Buckwheat noodles.



Somen
Thin wheat noodles.



Udon
Thick wheat noodles.

Tsukemono



Pickles
Vinegared vegetables.

Sweets



Okashi
Sweets, and snacks.

Beef



牛肉

Chicken, Duck, Eggs



鶏肉

Fish and Seafood



魚類

Noodles



麺類

Pork



豚肉



These quinces remind me of harvest moons. I used them in a sumptuous seasonal meal of chicken and quinces. The dish is enjoyed on the evening before Yom Kippur in Morocco and it was what I had planned to serve. Because they are rare, I was surprised to see quinces for sale in August; alas there were no quinces left in early September.

When my daughter was a little girl, we lived in an apartment with a quince tree in back. I had never seen a quince before, so I imagined a delicious exotic fruit suitable for a wedding feast. Quince sounds soft and luscious. Imagine my surprise when the fruit developed into lumpy green-yellow "apples" which were hard and puckeringly sour.



A copy of *The Best Foods of Russia* by Sonia Uvezian came to me around that time. Ms Uvezian notes that the best foods of Russia come from the Caucasian republics: Armenia, Azerbaïdzhân, and Georgia. I found many delicious ways to use quinces: Parch Bozbas (lamb soup with quinces, chestnuts and prunes), quince preserves with cinnamon, cloves, and almonds, sautéed quinces with roast pork, Ashtarak Dolma (quinces stuffed with lamb and rice)...

The quince tree is native to Iran, Armenia, Azerbaijan, Georgia, Pakistan and was introduced to Syria, Croatia, Bosnia, Turkey, Serbia, Republic of Macedonia, Albania, Greece, Romania, Hungary, Ukraine and Bulgaria. <http://en.wikipedia.org/wiki/Quince>



Rice



Salads, Dressings, Sauces



Snacks



Tofu



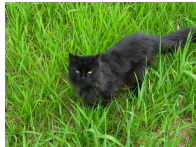
Vegetables



Miscellaneous

Asian Cooking
Asian Influenced Food
Non-Japanese Food
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RECIPES JAPANESE RECIPES JAPANESE RECI



Select Month

The Japanese Kitchen
•250 Recipes in a
Traditional Spirit•

by Hiroko Shimbo



This is the cookbook I'm using to learn about Japanese Cooking. I began this project in April '07 so you can see how many tabs mark recipes I've tried before starting this blog. If you are interested in Japanese home cooking, this book is a very good place to begin.

[Click here for Basic Information](#)

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Poulet aux Coings

Chicken with Quinces

The Book of Jewish Food

•An Odyssey from Samarkand to New York•

by Claudia Roden

page 361

serves 6

- 2 very large onions (about 1 ½ pounds), coarsely chopped
- peanut or light vegetable oil
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 6 portions of chicken (thighs are good)
- salt and pepper
- 2 pounds quinces
- juice of 2 lemons
- 2 Tablespoons honey
- ½ cup golden raisins



Heat the onions in 3 Tablespoons of oil in a large heavy-bottomed frying pan and stir in the cinnamon and ginger. Lay the chicken pieces on top and sprinkle with salt and pepper. Put the lid on and cook on very low heat for about 30 minutes, turning the chicken over once. The chicken fat and the onion

juice should produce a rich sauce, but you may like to add a little water if it seems dry. Remove the chicken pieces and place them in a large baking dish that you can bring to the table.



Wash and scrub the quinces and cut them into quarter. Quinces are hard, so use a strong sharp knife. You do not need to peel and core them, simply cut away the ends. Pick out the seeds. Put the quarters quickly—into boiling water acidulated with the juice of 1 lemon and simmer until just tender, for

about 20 – 30 minutes. Be careful not to overcook. Drain and cool. Cut away the cores and slice each quarter in half.

Fry the quince slices in batches in shallow oil until brown. This gives them a caramelized flavor. Then place them into the sauce in which the chicken was cooked. Add the raisins.

Stir in the honey and the juice of the remaining lemon and cook over very gentle heat, with the lid on for about ½ hour, until very tender. Put the quince and sauce with the chicken in the baking dish and heat through.

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In a beautiful pea-green boat,
They took some honey, and plenty of money,
Wrapped up in a five pound note.
The Owl looked up to the stars above,
And sang to a small guitar,
"O lovely Pussy! O Pussy, my love,
What a beautiful Pussy you are, you are, you are,
What a beautiful Pussy you are."
Pussy said to the Owl "You elegant fowl,
How charmingly sweet you sing.
O let us be married, too long we have tarried;
But what shall we do for a ring?"
They sailed away, for a year and a day,
To the land where the Bong-tree grows,
And there in a wood a Piggy-wig stood
With a ring at the end of his nose, his nose, his nose,
With a ring at the end of his nose.
"Dear Pig, are you willing to sell for one shilling your ring?"
Said the Piggy, "I will"
So they took it away, and were married next day
By the Turkey who lives on the hill.
They dined on mince, and slices of quince,
Which they ate with a runcible spoon.
And hand in hand, on the edge of the sand.
They danced by the light of the moon, the moon, the moon,
They danced by the light of the moon.
Edward Lear (1812 - 1888) and the first publication date of the owl and the pussycat was 1871.

[resume reading Tess's story...](#)

Filed under: [Grilling](#), [Pan-Frying](#), [Non Japanese Food](#), [Poultry](#), [Yakimono](#), [chicken](#)
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Wakame-healthy sea vegetable soup, full of vitamins and minerals, is a restorative for a lack of sleep, headache, or upset tum. The end of summer starts with glowing yellow leaves, the energetic blooms of purple asters, white Chinese chives, autumn clematis shimmering with bees. I keep the windows open to the prolific chorus of frogs and insects though we need an extra blanket on the bed...





Wakame Takusan Sôpu

The Japanese Kitchen

•250 Recipes in a Traditional Spirit•

by Hiroko Shimbo

page 231

serves 4

- 1 Tablespoon sesame oil
- 2 garlic cloves, minced
- 1 Tablespoon peeled and julienned ginger
- 3 scallions, both green and white parts, cut into thin disks
- 4 ¼ cups chicken broth
- ¼ cup sake (rice wine)
- 1 Tablespoon dried wakame sea vegetable, soaked in cold water for 2 minutes, and drained
- 1 Tablespoon white sesame seeds, toasted
- Tamari to taste
- ground white pepper to taste



In a medium pot, heat the sesame oil over medium heat until it is hot but not smoking. Add the garlic and ginger, and cook, stirring, 30 seconds.

Add the white part of the scallions, reserving the green part, and cook, stirring, for 1 minutes.

Add the chicken broth and sake, and bring the mixture to a boil. Add the wakame and the sesame seeds. Season the soup with a few drops of tamari and some ground white pepper, and add the green part of the scallions. Give a few large stirs, and serve the soup piping hot in individual bowls.

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akka

Q12



This chicken, simmered with chestnuts, darkly sweet and caramelized, and savory with soy sauce, is a comfortable autumn dish. As little as two years ago, chestnuts were nearly impossible to find in southern Michigan stores. Back then, for a luxurious price, I could find marrons glacés, or marrons confits in heavy syrup, or chestnut puree (which I believe was very sweet). If we were lucky if we'd find a few fresh chestnuts at Christmas-time. These days most of the Korean, Chinese, Japanese, pan-Asian stores in my area carry peeled frozen chestnuts, and refrigerated chestnuts in syrup, and chestnuts in those shiny shelf-stable packages all year 'round. There is even more good news: **people are growing chestnuts in Michigan**, and I'm thinking it would be fun to visit one of the farms...



Simmered Autumn Chicken and Chestnuts

Tori to kuri no Umani

The Japanese Kitchen
 •250 Recipes in a Traditional Spirit•
 by Hiroko Shimbo
 page 422
 serves 6

- 60 large chestnuts
- 2 ½ pounds chicken thighs,
- *skinless and boneless*
unless you are eating with family
or very close friends
- 3 Tablespoons sesame oil
- 5 Tablespoons sugar
- 1 ½ cup strong homemade chicken stock
- 6 Tablespoons sake
- 2 Tablespoons mirin
- 4 Tablespoons soy sauce
- a few drops of tamari
- freshly ground black pepper to taste



On the side:

- 1 head of broccoli, separated into flowerets
- we had brussel sprouts in need of consuming
- 1 Tablespoon minced shiso (or parsley)
- Yukon gold potatoes for four (or your favorites for mashed potatoes)
- or rice

- Thaw the chestnuts.
 - Cut the chicken thighs into 2-inch pieces. I used to cut them bone and all, but I dislike the errant bone fragments in my teeth (no matter how careful you are!), so I cook them whole or bone them.
 - In a skillet, heat 2 Tablespoons sesame oil. Cook the chicken several pieces at a time over medium heat, turning them, until all sides are lightly golden. Reserve.
 - Caramelize the sugar: Put the sugar into a heavy bottomed saucepan, and heat slowly, stirring with a whisk or a fork. The sugar will melt (liquify) and begin to turn golden.
- Note that this part is rather tricky and you must watch carefully so as not to burn the sugar. But be bold—you are going for the gold!
- Add the sake, and mirin to the pot, and bring the mixture to a boil. Add the chestnuts to the saucepan. Add the chicken and return to a gentle boil.
 - Cook the mixture over medium-low heat, covered with a drop lid, 15 minutes, shaking the pot occasionally so the chicken does not sink to the bottom.
 - Add the shoyu, turn the heat to medium-high, and cook, uncovered, until 50% of the liquid is condensed. At the end of the cooking, add a few drops of tamari and some black pepper.
 - In a large pot of salted boiling water, cook the broccoli (halved brussels sprouts) for 1 to 2 minutes. Drain, and squeeze gently to remove excess water.
 - Serve the hot chicken bathed in its sauce with your green vegetable side by side, garnished with shiso or parsley, accompanied by plain white or brown rice, or mashed potatoes. Do try the mashed potatoes. You won't regret it. tradition or no!



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Step outside, lie down, watch the clouds, and ride along with your imagination. Tell me what you see? If you can see faces, figures, landscapes, something significant, in the delicate blue, white and grey mist of the sky, then you are experiencing the phenomena of pareidolia. (now that's a word I learned on Wikipedia...)



What do you see in a big full moon as it rises? a man in the moon (a face or man carrying sticks); a woman's silhouette; a frog, moose, buffalo, or dragon? Or, in the overall dark and light regions of the moon's face, do you see a yin yang symbol? Or perhaps you see a hare or a rabbit?



There is an old Chinese/Taoist tale of a rabbit (or a hare) who lives on the moon pounding magic herbs to make the elixir of eternal life. The hare is sacred to the moon and believed to live a thousand years, becoming white after five hundred years.



This belief was assimilated by the Japanese who also see a rabbit on the moon. Instead of pounding magic herbs, the rabbit pounds mochi or rice cakes associated with the rice harvest and the first full moon of autumn. (A Korean myth similar to the Japanese counterpart presents rabbits living on the moon making rice cakes (called tteok).)

Various Rabbits on the Moon

click pictures for a larger view



Make an Origami Chopstick Rest





Other Rabbit Myths:



In many parts of Europe a rabbit's foot was/is carried as an amulet for good luck. In China, a rabbit's foot was associated with prosperity, hope, fertility, abundance and good weather.



In ancient Ireland, a rabbit was the Goddess' creature and represented the Moon, night and dawn; he was also associated with abundance (fertility), rebirth and release, symbolic of the 'tween times, dawn and dusk.



In Native American Ojibwe mythology, Nanabozho (Great Rabbit) is a deity related to the creation of the world: hero, supporter of humans, bringer of fire and light, and teacher of the sacred rituals.



Some Native American tribes have stories about Rabbit, who like Coyote, Raven and Crow, is considered a trickster—he's a clown, a thief, or a sly predator, an amoral animal dancing on the boundary between the positive and negative.



In West Africa, many tribes, have lore about a Hare trickster who is equally rascal, clown, and hero. In one, Moon sends Hare, her messenger, to earth to give humans the gift of immortality. **Hare gets things mixed up, giving them mortality instead.**



The rabbit as trickster appears in American popular culture; for example the Br'er Rabbit character from African-American folktales. The slaves mixed their rabbit tales with those of local Native American tribes. Br'er got himself into all sorts of problems, but, being clever, he could talk his way of his troubles.



The rabbit lives in stories from India: The Panchatantra fables portray Hare as a clever trickster whose adversaries were Elephant and Lion. In Tibet. trickster Hare outsmarts Tiger.





Information for this article came from:
[http:// www.silversenshi.net/moon/mythology.html](http://www.silversenshi.net/moon/mythology.html)
[http:// www.squidoo.com/symbolism-japanese-rabbit](http://www.squidoo.com/symbolism-japanese-rabbit)
and various Wikipedia pages about rabbit myths and stories, moon viewing in Japan
The origins of the rabbit depicted in the step folds is lost to time: I learned it years ago.

The orange moon with the white rabbit was designed by Tess bases on a model by Kunihiro Kasahara: **Origami Made Easy By Kunihiro Kasahara**
see some (casual) step-folds for it on page 2

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Thank you!

